

# *The Duke of Wellington Hotel*



## *MENU*

*For Bookings phone 03 6223 5206*

*For Preordering of meals email  
[duke@theduke.com.au](mailto:duke@theduke.com.au) by 11am*

*NB: For lunches it is advisable to book the meals to come out 10 minutes after the booking time to allow for drinks ordering and for all members of your party to arrive.*

*Menu updated 13/11/2018*

## *Entrees / Bar Snacks*

### **Dips Plate \$15.5** (GF, V, , Contains nuts)

Trio of house made dips with wood fired flat bread

### **Salt & Togarashi Pepper Squid \$14.9**

served with Asian slaw & Sticky ginger

### **Garlic Pizza \$10.5** (GF, V, )

Our tasty garlic pizza comes straight from our wood fired oven topped with cheese and confit garlic

### **Arancini \$14.9** (V)

Tasty Mushroom Arancini with Paprika Aioli

### **Spicy Wedges \$13.5** (V, )

w/ Sour cream and sweet chilli sauce

## *Sides*

### **Beer Battered Fries \$7** (V, )

and tomato sauce

### **Seasonal Steamed Greens \$9** (GF., V, )

### **Garden Salad \$9** (GF, V, )

### **Sweet Potato Mash \$8** (V)

### **Onion Rings \$9** (V)

With Smoked paprika Aioli

## *Lunch menu*

### **Lunch Mixed Mushroom Risotto \$15** (GF, V, on request)

Mixture of Honey brown, Oyster and Enoki Huon valley mushrooms finished with Salsa verde and parmesan. Add Chicken \$4

### **Lunch Vegetarian Paella** (GF, V, ) \$15

Spanish style vegetarian paella with saffron and seasonal vegetables

### **Lunch Pasta of the Day \$16**

See our Specials page at the front of the menu

### **Lunch Veg Pasta of the Day \$15**

See our Specials page at the front of the menu

### **Fish & Chips \$16**

Beer battered fish, Chips, Salad and Lemon Aioli

## *Kids Menu* (12 and under)

### **Chicken Nuggets and Chips \$10.50**

### **Spring Rolls and Chips**(v, ) \$10.50

### **Ham and Pineapple pizza \$11.50**

### **Kids steak and chips \$14.50**

### **Kids Fish and Chips \$10.50**

### **Kids Ice-cream \$5**

Vanilla Ice cream with Chocolate or Strawberry topping

## *Mains*

### **Chicken Breast** (GF) \$28

Skin on Chicken breast with Sweet potato mash, seasonal greens and garlic and leek cream sauce

### **Lamb Shoulder** (GF) \$28

Tasmanian lamb shoulder served with parsnip puree, confit baby beetroot, seasonal greens and roasted garlic and rosemary sauce

## *Mains*

### **Scottsdale Pork Belly** (GF) \$30.9

Crispy Scottsdale pork belly with sweet corn puree, apple and leek compote and honeyed Dutch carrots.

### **Scotch Fillet** (GF) \$38

Tasmanian Cape Grim Scotch Fillet served with potatoes, seasonal vegetables, and a choice of Peppercorn sauce, Mushroom sauce, or Red Wine Jus, or optional Surf and turf it with our prawn and garlic sauce (\$6)

### **Vegetarian Paella** (GF, V, ) \$24.9

Spanish style vegetarian paella with saffron and seasonal vegetables

### **From the Ocean** \$30

Sesame seed coated Tasmanian Salmon with seasonal greens, caramelised lemon & honey aioli

### **Salt and Togarashi Squid** \$25

served with Asian slaw, chips & sticky ginger dipping sauce

### **Mixed Mushroom Risotto** \$24.9 (GF, V, on request)

Mixture of Honey brown, Oyster and Enoki Huon valley mushrooms finished with Salsa verde and parmesan. Add Chicken \$4

### **Hangar steak** \$28.5

Cooked M/R with spiced olive ratatouille, capsicum and cashew coulis and salsa verde

### **Veg Pasta Special** \$24 (V, on request)

Pappardelle pasta w/ roasted heirloom tomatoes, fennel, eggplant, zucchini, capsicum and baby spinach w/ bocconcini mozzarella

### **Pasta Special** \$26.5

Pappardelle pasta w/ roasted heirloom tomatoes, fennel, capsicum pancetta and bocconcini mozzarella

## Woodfired Pizzas

### **Garlic Pizza** (v, )

\$10.5

Our tasty garlic pizza comes straight from our wood fired oven topped with confit garlic paste, oregano and mozzarella

### **Margherita** (v, )

\$10.5

Traditional margherita, Napolitana base, oregano, mozzarella

### **Chorizo and prawn**

\$26.9

Napolitana base, chorizo, garlic prawns, roasted capsicum, mushrooms, spring onions and mozzarella

### **Florentine** (v, )

\$24.5

Rocket pesto base, roast pumpkin, charred zucchini, roasted capsicum, mushrooms, fetta and mozzarella

### **Mushroom** (v, )

\$24.5

Napolitana base, mixed Tassie mushrooms, walnuts, oregano, roasted capsicum, Spanish onion, mozzarella

\*Gluten free bases are available on request but are cooked in the same oven as gluten.

\*\*All our pizzas can be made with vegan cheese on request at an additional cost.

## *Woodfired Pizzas*

### **Chicken and brie**

\$25.5

Napolitana base, marinated chicken, charred zucchini, roasted pumpkin, roasted capsicum, olives, brie and mozzarella

### **Jumbuck**

\$26.9

Napolitana base, pulled lamb, olives, caramelised onions, mushrooms, fetta, spring onions, mozzarella

### **Woodcutters**

\$25.5

BBQ base, casalinga salami, pancetta, chorizo, bacon, spanish onion and mozzarella

### **Pizza Special \$26.5**

Garlic prawn pizza w/ capers, red onions, cherry tomatoes, rocket & lemon

\*Gluten free bases are available on request but are cooked in the same oven as gluten.

\*\*All our pizzas can be made with vegan cheese on request at an additional cost.

## *Desserts*

### **Poached Pear** (V, GF)

\$13

Oven Baked cinnamon and vanilla poached pear with a fig and pistachio mascarpone and butterscotch (V with Sorbet and Maple)

### **Panna cotta** (GF, V, V)

\$12

Lime and coconut panna cotta with passionfruit coulis and Persian fairy floss

### **Sundae special \$12**

Double Choc ripple ice cream with spiced rum ganache, maraschino & glacé cherries and choc wafers

### **Crumble** (v, V on request)

\$14

Stewed apple and rhubarb cooked in coconut caramel topped with pistachio & almond crumble served with vanilla ice cream

### **Cheese Plate** (GF on request)

\$16

3 Tassie cheeses with crackers

## *Dessert Wine*

### **All Saints Muscadelle (60ml)**

Rutherglen, Victoria

**\$8**